

A La Carte LUNCH

Yellowfin tuna | Dashi, black bean, nori & sesam 22

Cauliflower | Almond, piccalilly, shiso & grape 22

Seabass | White cabbage, pumpkin miso & beurre noisette hollandaise 26

Add some Caviar? 5gr +€8

Savoy Cabbage | Beetroot, buckwheat & garlic 21

White Asparagus | Dutch shrimp, bisque & salicornia 24

White Asparagus | Morels, green pea & salicornia 24

Lamb loin | Sweet potato, apricot, artichoke & harissa 29

Add lamb belly? +€12

Grey Mullet | Polenta, green asparagus & antiboise 28

Maitake mushroom | Udon noodles, peanut hollandaise & crosnes 27

Rhubarb | White chocolate, elderflower & yoghurt 17

Strawberry | Merinque, basil, Aceto Balsamico 17

Selection of 4 cheeses | Olive oil toast & apple syrup 20

